INSTRUCTIONS

MODELS MGR36 AND MGR36C GAS DELI RANGES

ML-103870
ML-103871

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IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

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Installation, Operation and Care of MODELS MGR36 & MGR36C GAS DELI RANGES

SAVE THESE INSTRUCTIONS FOR FUTURE USE

GENERAL

Your MGR36 or MGR36C Gas Deli Range is equipped with six open top burners. The MGR36 range has a standard oven and is supplied with one oven rack. The MGR36C has a convection oven and is supplied with three oven racks. An additional oven rack for either model may be ordered as optional equipment.

INSTALLATION

UNPACKING

Immediately after unpacking the range, check it for possible shipping damage. If this range is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Unpack range carefully and place it in a work-accessible area as near to its final installed position as possible. Remove all shipping wire and wood blocking.

Prior to installation, verify that the electrical service (convection ovens only) and type of gas supply (natural or propane) agree with the specifications on the data plate, which is located on the inside of the lower kick panel. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your local Hobart service office.

LOCATION

The equipment area must be kept free and clear of combustible substances.

The range, when installed, must have a minimum clearance from combustible and non-combustible construction of 6" at the sides and 6" at the rear.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 40" is required.

The range must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to allow for combustion of gas at the burners.

INSTALLATION CODES AND STANDARDS

For proper installation procedures in the United States of America, refer to:

1. State and local codes.

2. National Fuel Gas Code ANSI-Z223.1 (latest edition). Copies may be obtained from The American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.

3. National Electrical Code ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada, refer to:

1. Local codes.

2. CAN/CGA-B149.1 Installation for Natural Gas Burning Appliances and Equipment (latest edition).

3. CAN/CGA-B149.2 Installation for Propane Gas Burning Appliances and Equipment (latest edition). Copies may be obtained from The Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

4. Canadian Electrical Code Part 2, CSA Standard C22.1 (latest edition). Copies may be obtained from The Canadian Standards Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

ASSEMBLY

Ranges Mounted on Casters

When the range is mounted on casters, you must use a flexible connector (not supplied) that complies with the Standard for Connectors of Movable Gas Appliances, ANSI-Z21.69 and Addenda Z21.69a (latest edition), and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI-Z21.41 (latest edition). In Canada: When the range is installed with casters, it must be installed with the casters supplied, a connector complying with CAN/CGA-6.16 (latest edition), and a quick-disconnect device complying with CAN 1-6.9 (latest edition).

Provide a restraining device for the gas line to limit movement of the range without depending on the connector and/or any quick-disconnect device or its associated piping to limit movement of the range. Attach the restraining device to the rear of the range (Fig. 1).

If it becomes necessary to disconnect the restraint, turn off the gas supply before disconnection. Reconnect the restraint before turning the gas supply on and returning the range to its installation position.

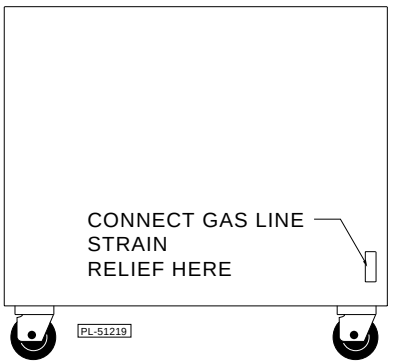

Fig. 1

Bumper Bars (Convection Oven Ranges Only)

CAUTION: Failure to install bumper bars may cause motor damage and may void the warranty.

Remove existing #10 screws. Position bumper bars (supplied) as shown. Replace #10 screws and secure bumper bars (Fig. 2).

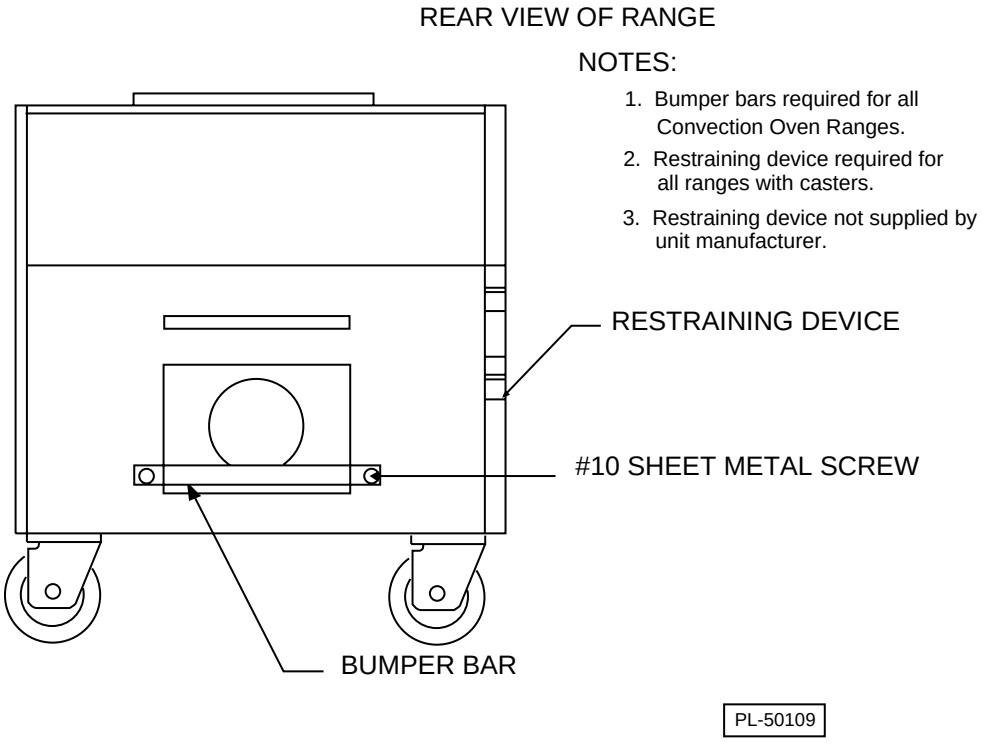
REAR VIEW OF RANGE
NOTES:
1. Bumper bars required for all Convection Oven Ranges.
2. Restraining device required for all ranges with casters.
3. Restraining device not supplied by unit manufacturer.
RESTRAINING DEVICE
#10 SHEET METAL SCREW
BUMPER BAR
PL-50109

Fig. 2

Backsplash

The standard deli range is equipped with a 23" high backsplash and shelf.

1. Remove the backsplash components from the crating materials.

2. Check the backsplash component parts against the list below to ensure that all the required parts for the backsplash installation have been obtained. (See Fig's. 3 & 4.) If any parts are missing, contact your local Hobart service office immediately.

Backsplash Component Parts	
Std. 23" high Backsplash (1)	#10 Sheet Metal Screws (16)
Backsplash Channel (2)	$^{1}/_{4}$-20 x $2^{5}/_{16}$" Long Machine Screws (4)
Heat Shield (1)	Shelf Assembly (1)

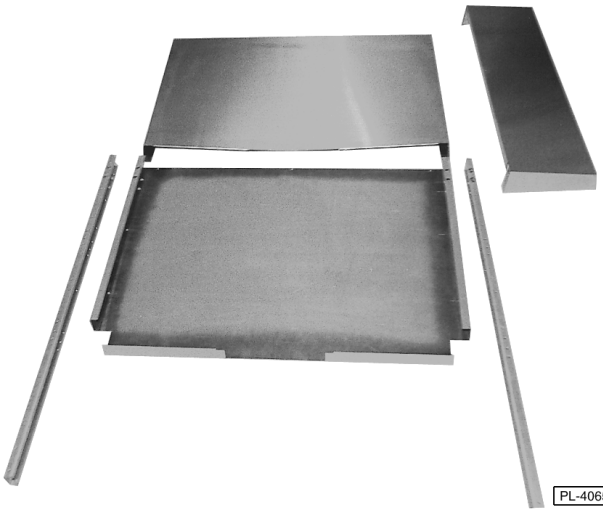

Fig. 3

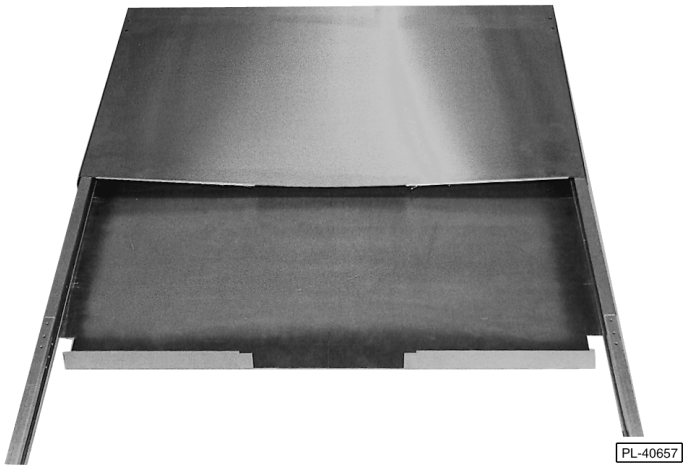

Fig. 4

3. Assemble the required components as shown in Fig's. 3 and 4.

4. Lift the assembly up, sliding the channels into the space provided at the rear of the range (this may require 2 people).

5. It may be necessary to pull the heat shield bottom out slightly in order to clear the oven flue box area. Be sure the backsplash is resting evenly and the channel holes are lining up with the holes provided in the right- and left-hand body side (Fig's. 5 & 6).

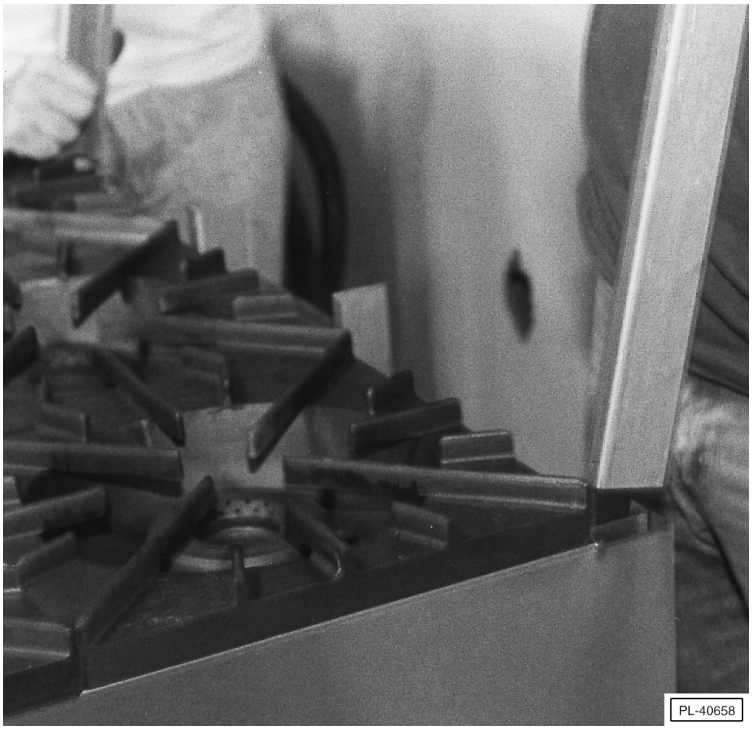

Fig. 5

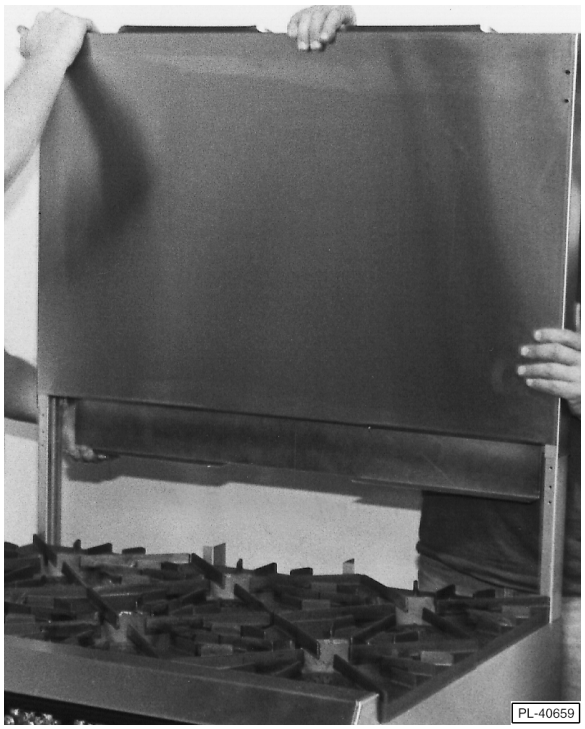

Fig. 6

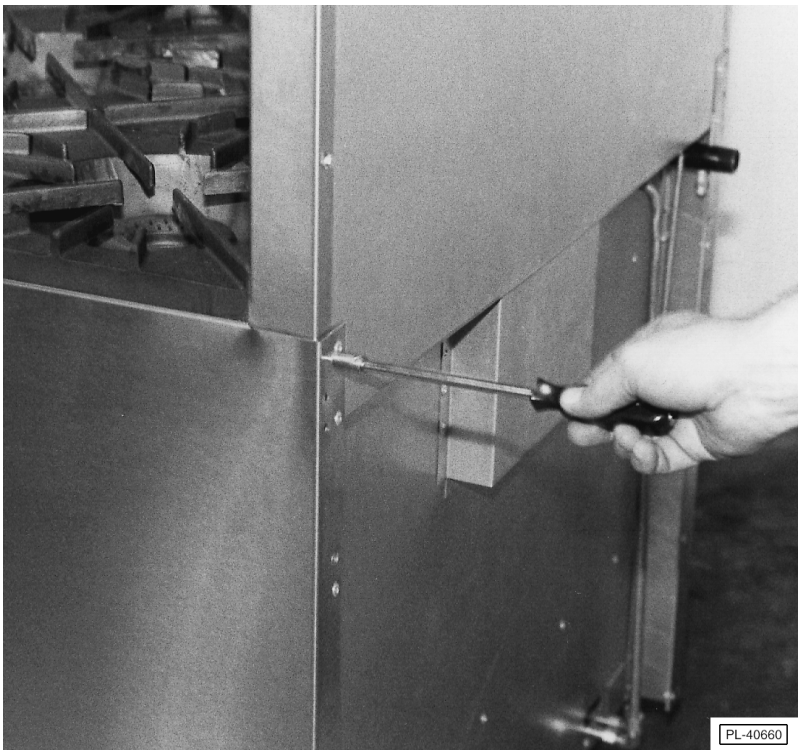

Fig. 7

6. Install eight #10 sheet metal screws (4 to each channel leg) (Fig. 7).

7. From the front, install four $^{1}/_{4}$-20 x $2^{5}/_{16}$" long machine screws and secure bolts with locknuts. Do not tighten the screws all the way down. Leave about $^{1}/_{4}$" of play in each screw (Fig. 8).

8. Lift the shelf up and slide the shelf into position over the screw heads (Fig. 9).

9. Tighten the four screws to secure the shelf.

Fig. 8

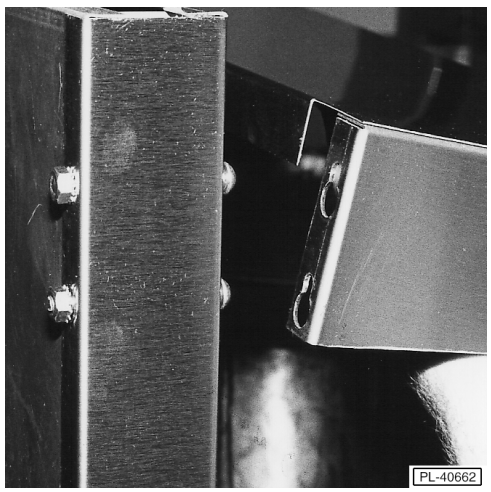

Fig. 9

LEVELING

Check the leveling of the range. Place a carpenter's level inside the oven cavity across the oven rack(s). Level front-to-back and side-to-side.

To adjust the leveling, tilt the range to one side and, using channel locks, unscrew the adjustable leg insert as required. Repeat this procedure as necessary for each leg.

Casters for this range are of the non-adjustable type. Therefore, the floor must be level. If floor surface is not level, the range will experience cooking problems.

GAS CONNECTIONS

CAUTION: All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

Each range is factory-equipped for the type gas specified on the data plate. The installation gas connection is a 3/4" 14 FPT ANSI schedule #40 standard pipe.

Connect gas supply. Make sure the pipes are clean and free of obstructions.

Codes require that a gas shutoff valve be installed in the gas line ahead of the range.

Standard ranges are equipped with fixed burner orifices which coincide with installation elevation.

GAS PRESSURE REGULATOR

Before installing, ensure that regulator supplied agrees with the range data plate gas supply.

The gas pressure regulator is NOT factory installed. The regulator for this gas type is sealed within a plastic bag attached to the oven rack inside the oven cavity. This regulator must be field installed by a qualified installer.

Natural gas regulators are preset for 3.7" W.C. (Water Column); propane gas regulators for 10.0" W.C.

The arrow on the regulator shows the direction of the gas flow (Fig. 10). The pressure regulator must be mounted horizontally to ensure proper preset outlet pressure. If the regulator is installed in any other position, the outlet pressure must be reset for proper operation.

1. Locate 3/4" gas connection pipe extending from rear of range.

2. Cover pipe threads with pipe joint compound.

3. Screw regulator hand-tight onto pipe with regulator arrow pointing towards range body back (Fig. 10).

4. Using pipe wrench, tighten regulator securely in an upright position (Fig. 10).

5. From this point on, continue with normal gas line connection procedures.

A leak limiter is supplied with every regulator to allow excess gas pressure to escape. Do not obstruct leak limiter on gas pressure regulator as obstruction may cause regulator to malfunction.

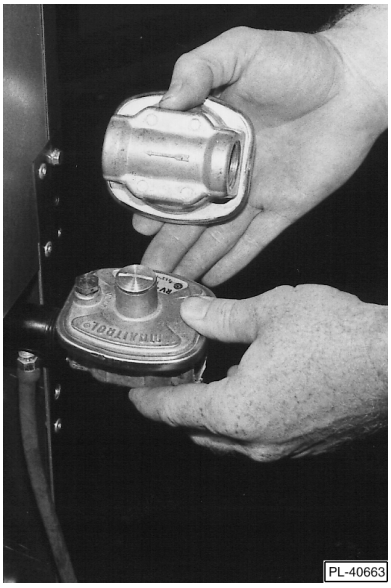

Fig. 10

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When gas supply pressure exceeds $^1/_2$ psig (3.45 kPa), the range and its individual shutoff valve must be disconnected from the gas supply piping system.

When gas supply pressure is $^1/_2$ psig (3.45 kPa) or less, the range should be isolated from the gas supply system by closing its individual manual shutoff valve until the range is ready for start-up.

FLUE CONNECTIONS

DO NOT obstruct the flow of flue gases from the flue located on the rear of the range. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

From the termination of the flue to the filters of the hood venting system, a minimum clearance of 18" must be maintained.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

ELECTRICAL CONNECTIONS (CONVECTION OVEN MODEL ONLY)

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE THAT YOU ARE WORKING ON THE CIRCUIT.

WARNING: APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THIS PLUG BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

This range is designed for 120 volt power supply. All ranges are supplied with a flexible electric supply cord and plug and must be plugged into the proper receptacle before turning on gas.

The wiring diagram is located on the kick panel.

Do not connect the range to electrical supply until after gas connections have been made.

OPERATION

WARNING: THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.

CONTROLS

Thermostat Dial - Standard Oven	—	Allows operator to regulate the oven temperature from low to 500°F.
Thermostat Dial - Convection Oven	—	Snap-acting type control which allows operator to regulate the oven temperature from 150°F to 500°F.
Open Top Burner Knob - Standard and Convection Ovens	—	Regulates gas flow to top burners. To increase heat, turn knob counterclockwise; to decrease heat, turn knob clockwise.
Power Switch - Convection Oven	—	ON-OFF switch controls power supply to convection oven control.
Heating Light - Convection Oven	—	When lit, indicates that the oven thermostat is calling for heat to the oven.

LIGHTING AND SHUTTING DOWN PILOTS

Open Top Burners

1. Turn main gas supply ON.
2. Wait 30 seconds. Use a taper and light the open top pilot (Fig. 11).

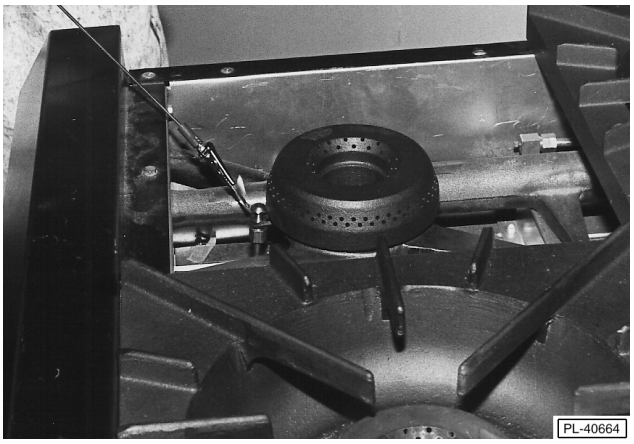

Fig. 11

3. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat the above procedures.

4. After pilot is lit, turn one open top burner valve ON to remove air from the gas line. Turn burner OFF when gas begins to flow.

Nightly Shutdown: Turn burner valve OFF; pilot will remain lit.

Complete Shutdown

1. Turn burner valve OFF; pilot will remain lit.

2. Turn main gas supply OFF.

Standard Oven

Light open top burner pilots before lighting oven pilot.

1. Open kick panel (Fig. 12) and lift up the pilot lighting hole cover.

Fig. 12

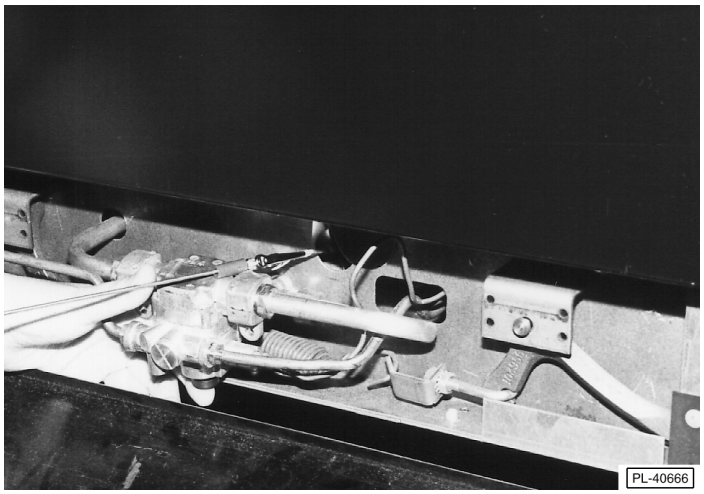

Fig. 13

2. Depress the reset button located behind the kick panel (Fig. 13) and light pilot with a lit taper. Continue to hold reset button in for 1 minute. If pilot fails to light, turn main gas supply OFF and wait 5 minutes before repeating Step 2.

3. After pilot is lit, turn the thermostat to the desired setting.

Nightly Shutdown: Turn oven thermostat OFF.

Complete Shutdown

1. Turn oven thermostat OFF.

2. Turn main gas supply OFF.

Convection Oven

Light open top burner pilots before lighting oven pilot.

1. Open kick panel (see Fig. 12) and lift up the pilot lighting hole cover.

2. Turn red gas valve ON (located behind the kick panel), purging the gas line of all air (Fig. 14). Turn gas valve and power switch OFF. Close oven door. Wait 5 minutes.

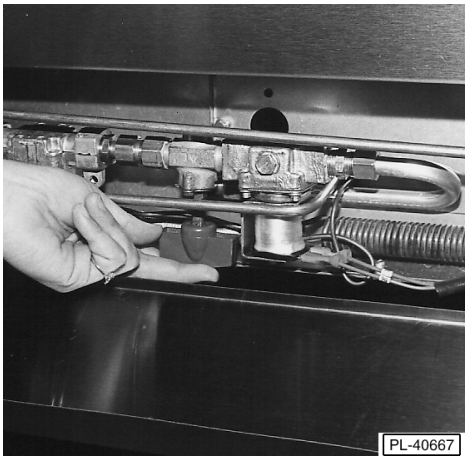

Fig. 14

Fig. 15

3. Light oven pilot by depressing the reset button (Fig. 15) and using a taper to light the pilot. Hold reset button in for 30 seconds or until pilot remains lit. Turn gas valve ON.

4. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat Steps 2 and 3.

5. After pilot is lit, push the power switch ON and turn the thermostat to the desired setting.

Nightly Shutdown: Turn the power switch OFF and the thermostat to 0 degrees.

Complete Shutdown

1. Turn thermostat to 0 degrees.
2. Push power switch OFF.
3. Turn red gas valve OFF (behind kick panel).
4. Turn main gas supply OFF.
5. Disconnect electrical supply cord.

Convection Oven With Spark Ignition (Fig. 16)

1. Move rocker switch to ON position.
2. Once oven pilot is established, the oven READY light will illuminate.
3. Set oven thermostat to desired temperature. Thermostat light will illuminate. This indicates that the thermostat is calling for heat.

The convection oven thermostat must be on and calling for heat for oven pilot to light.

Nightly Shutdown: Push rocker switch and turn all knobs to the OFF position.

Complete Shutdown

1. Push rocker switch and turn all knobs to the OFF position.
2. Turn main gas supply OFF.

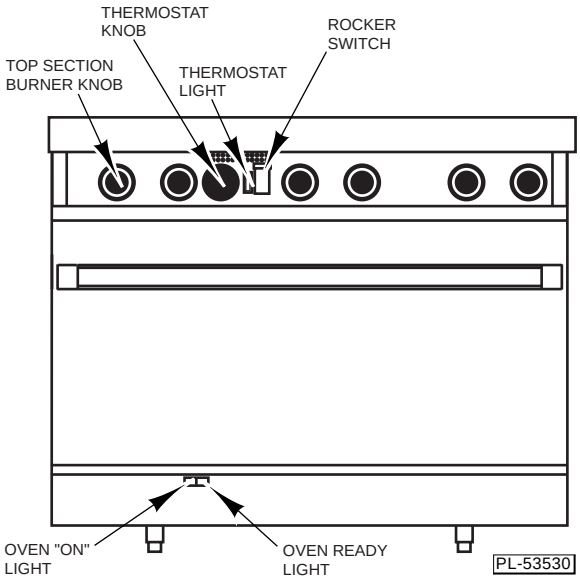

Fig. 16

PREHEATING

Standard Oven

Turn thermostat to the desired cooking temperature and preheat oven for 25 minutes. To save on gas consumption, do not operate oven at maximum heat when it is not necessary. Turn thermostat down to 250°F or OFF when oven is not in use or during idle cooking periods.

Convection Oven

With power switch in the ON position, turn oven thermostat knob to the proper cooking temperature and allow oven to preheat for 15 minutes. To save on gas and electrical consumption, turn thermostat to one-half the cooking temperature or completely OFF during idle cooking periods.

Open Top Burners

Open top burners ignite quickly and do not require any preheating time. When food comes to a rolling boil, cut back to slower boil to conserve energy, yet continue boiling. Turn burners ON only when in use.

LOADING AND UNLOADING STANDARD AND CONVECTION OVENS

Open the door and load as quickly as practical to conserve heat. Take care to avoid spilling liquids while loading. Close the door and set cooking cycle time.

Provide adequate space for product unloading. Rapid unloading will conserve heat and reduce preheating for the next load.

RACK ARRANGEMENT - STANDARD OVEN

Capacity

The standard oven has two rack positions and is supplied with one oven rack. For best results when baking cakes and pastries, it is recommended that only a single rack position be used. However, proper rack usage and positioning is really determined by the individual cooking needs of the operator. If you are cooking a large roast, the entire oven cavity may be used. Remove the oven rack completely from the oven cavity and place the roasting pan directly on the oven bottom.

RACK ARRANGEMENT - CONVECTION OVEN

Capacity

The convection oven is supplied with three oven racks. The oven cavity provides a five-position rack support for maximum cooking flexibility. The following arrangements are the most commonly recommended. The rack positions are numerically sequenced starting at the bottom.

Arrangement #1

Three racks in Positions 1, 3 and 5 for oven broiling, baking cookies, or reconstitution of frozen meals. This is also the recommended position arrangement for general baking in sheet pans with products not over 2 1/2" high.

Arrangement #2

Two racks in Positions 2 and 4 for general baking in sheet pans, muffin pans, pie or cake tins and pudding pans 3 1/2" high with products not over 4" high. This arrangement also may be used for casseroles or meat dishes in #200 series food service pans 12" x 20" x 2 1/2".

Arrangement #3

Two racks in Positions 1 and 4 for baking breads or cakes in loaf or tube pans. This arrangement also may be used for casseroles, meat dishes or roasting in pans up to 4 1/2" deep with products up to 5" high.

When mix loading of food products is a regular kitchen practice, some operators have developed other rack position arrangements to suit their particular needs.

INSERTING AND REMOVING STANDARD AND CONVECTION OVEN RACKS

The oven rack has a stop to keep the rack from being pulled all the way out when unloading product. To install rack, place rack along side of top of side liner runners and slide rack completely to the rear of the oven compartment until rack drops into place (Fig's. 17 & 18).

Fig. 17

Fig. 18

To remove rack, raise rear of oven rack stop above the runner and pull rack forward (Fig. 19).

Fig. 19

COOKING CHART FOR CONVECTION OVEN

This cooking chart is for convection ovens only. For standard ovens, use your normal recipe times and temperatures.

Recommended temperatures and times in this chart are intended as a guide only. Adjustments must be made to compensate for elevation, variations in recipes, ingredients, preparation and personal preference on product appearance.

Meat roasting is most satisfactory at temperatures of 225°F to 325°F for beef, lamb, poultry and ham, and 325°F for fresh pork as recommended by USDA and American Meat Institute.

A pan, approximately 12" x 20" x 1", full of water may be placed in the oven bottom to supply humidity; this will reduce shrinkage. Add water if necessary during roasting.

Roasting pans should be no deeper than necessary to hold drippings, usually 2" to $2^{1}/_{2}$".

Cooking time and shrinkage may vary with roasting temperature, cut, grade of meat and degree of doneness. Smaller cuts will generally show greater time savings than larger cuts at a given temperature.

ROASTING TEMPERATURES AND TIMES

PRODUCT	TEMPERATURE	APPROXIMATE TIME
Standing Rib Roast Oven Ready - 15 lbs.	250° F	3-4 Hrs. - Rare 4-4 1/2 Hrs. - Med.
Rolled Rib Roast - 20-22 lbs.	275° F	4 Hrs. - Med.
Veal Roast - 15 lbs.	300° F	3 Hrs. - Med. Well
Turkey - 15-20 lbs.	300° F	3 Hrs.
Meat Loaf - 8-10 lbs.	350° F	45 to 60 Min.

RECOMMENDED TEMPERATURES AND TIMES FOR BAKING

PRODUCT	TEMPERATURE	APPROXIMATE TIME (MIN.)
Cakes		
Sheet Cakes - 18 x 26 x 1" pan	300 to 325° F	18 to 25
Scaled 4 1/2 to 6 lbs.per pan	325 to 360° F	20 to 23
Scaled 6 to 7 1/2 lbs.per pan	335 to 350° F	22 to 25
Sheet Cakes - 18 x 26 x 2" pan Equals 2-12 x 18 x 2" pans Scaled 10-12 lbs. per 18 x 26 x 2" pan or 5-6 lbs. per 12 x 18 x 2" pan	300 to 325° F	25 to 35
Angel or Sponge Cakes Sheet pans 18 x 26 x 1" Scaled 5-6 lbs. per pan	300 to 325° F	15 to 20
Loaf or Tube Pans	315 to 340° F	20 to 30
Cup Cakes	350 to 400° F	6 to 12
Frozen Fruit Pies	350 to 375° F	30 to 45
Pumpkin or Custard Pies	300 to 350° F	30 to 45
Cobblers 12 x 18 x 2" or 12 x 20 x 2 1/2" pans	350 to 400° F	30 to 45
Meringue Pies	350 to 425° F	6 to 10
Fruit Turnovers Sheet pans	350 to 375° F	15 to 25

NOTE: Cobblers, fruit, custard and pumpkin pies should be placed on sheet pans for baking.

RECOMMENDED TEMPERATURES AND TIMES FOR BAKING, Cont'd.

PRODUCT	TEMPERATURE	APPROXIMATE TIME (MIN.)
Cookies		
Rolled or Pressed	350 to 400° F	6 to 12
Drop	350 to 400° F	6 to 15
Brownies	350° F	12 to 20
Yeast Breads NOTE: Yeast breads should be fully proofed for best results.		
Rolls - 1 oz.	350 to 400° F	5 to 10
1 1/2 to 2 1/2 oz.	350 to 400° F	8 to 15
Loaf Bread - l lb.	325 to 375° F	20 to 40
Sweet Rolls and Pastries	325 to 375° F	5 to 15
Biscuits - Rolled 1/2" thick	350 to 400° F	5 to 15
Muffins	325 to 375° F	6 to 18
Corn Bread		
18 x 26 x 1" pan, 5-7 lbs. per pan	335 to 400° F	10 to 20
18 x 26 x 2" pan, 8-20 lbs. per pan	335 to 400° F	15 to 25
Corn Muffins	335 to 385° F	10 to 20

OVEN BROILING OR FRYING

PRODUCT	TEMPERATURE	APPROXIMATE TIME (MIN.)
Hamburger Patties		
8 per lb. - Med. well done	400 to 450° F	5 to 6
6 per lb.	400 to 450° F	7 to 10
4 per lb.	375 to 385° F	8 to 12
Fish Sticks & Portions		
Frozen bread. - 1 oz.	350 to 400° F	6 to 10
2 1/2 to 3 oz.	350 to 375° F	8 to 15
Chicken Pieces		
Broiled or Oven Fried		
2 to 2 1/2 lbs.	375 to 425° F	8 to 15
2 1/2 to 3 lbs.	350 to 400° F	15 to 25
Lobsters		
1 to 1 1/2 lbs.	400 to 450° F	8 to 14
Lobster Tails		
Frozen, 1/2 to 1 lb.	350 to 400° F	10 to 15

REHEATING PREPARED FOODS

PRODUCT	TEMPERATURE	APPROXIMATE TIME (MIN.)
Frozen French Fries	400 to 450° F	6 to 8
Frozen TV Dinners	350 to 400° F	10 to 12
Frozen Entrees - 1" thick	300 to 350° F	10 to 20
Frozen Meals		
8 oz. foil package	350 to 400° F	20 to 30

CASSEROLES

PRODUCT	TEMPERATURE	APPROXIMATE TIME (MIN.)
Food Service Pans		
2" to 3" deep	325 to 375° F	15 to 25
3" to 4" deep	325 to 375° F	20 to 35
Ramekins or Foil Pans		
Up to 1 1/2" Deep	350 to 400° F	5 to 6
Frozen	350 to 400° F	10 to 15

MISCELLANEOUS PRODUCTS

PRODUCT	TEMPERATURE	APPROXIMATE TIME (MIN.)
Baked Potatoes		
120 count per 50 lbs.	400 to 450° F	20 to 25
100 count per 50 lbs.	400 to 450° F	25 to 40
80 count per 50 lbs.	400 to 450° F	30 to 50
Pizzas		
Frozen or with prebaked crust	425 to 475° F.	5 to 10
Grilled Cheese Sandwiches	400 to 425° F.	8 to 10

SPECIAL BAKING PROCEDURES

YEAST BREADS: Cooking starts immediately in the convection oven. Yeast breads do not usually rise as much in the convection oven as in a conventional oven. Therefore, it is necessary to allow 2 1/2 to 3 times longer for the dough to reach its proofing capacities.

PIES: When baking pies in your convection oven, 3 or 4 pies should be put on an 18" x 26" sheet or bun pan. This procedure helps the bottom crust to bake, makes handling easier and reduces the possibility of boil-over spoiling the appearance of the pies on the lower racks.

CLEANING

WARNING: (CONVECTION OVEN MODEL ONLY) DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING.

Do not use Dawn dish detergent to clean the exterior or interior components of the range.

DO NOT use scouring powder. It is extremely difficult to remove completely, and accumulations can build up that will damage the oven.

Painted surfaces may be cleaned using a soft cloth and mild detergent solution.

RANGES

Daily:

Remove racks and clean in a sink.

Clean oven and oven door daily, especially if fruit pies or tomato sauces were baked, meats roasted, and if there have been spillovers.

After processing some foods at low temperatures, odors may linger in the oven. These odors may be cleared by setting the thermostat at 500°F and allowing the oven to operate empty for 30 to 45 minutes.

Clean cast iron open top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying (with grates still removed from the range top), season grates lightly with liquid vegetable or Pam spray-type cooking oil.

After seasoning, replace grates. Turn all open top sections ON LOW and allow them to burn for at least 15 minutes before using pots or pans on the range top.

Season the open top grates after each cleaning. Failure to season grates will cause grates to rust.

Weekly:

Boil burners in a solution of washing soda. Rinse and dry parts thoroughly. Flash rusting may occur. This is a normal condition and will not affect the performance or the product prepared.

When reinstalling the burner back onto the unit, be sure the burner heads are properly connected. Do not light the pilot or turn burner valve “ON” with the burner head removed.

CONVECTION OVENS ONLY

Keep the convection tube opening (Fig. 20) clear from blockage. If usage of aluminum foil is a common practice during the operation of this oven, be sure to periodically check the convection tube for foil particles.

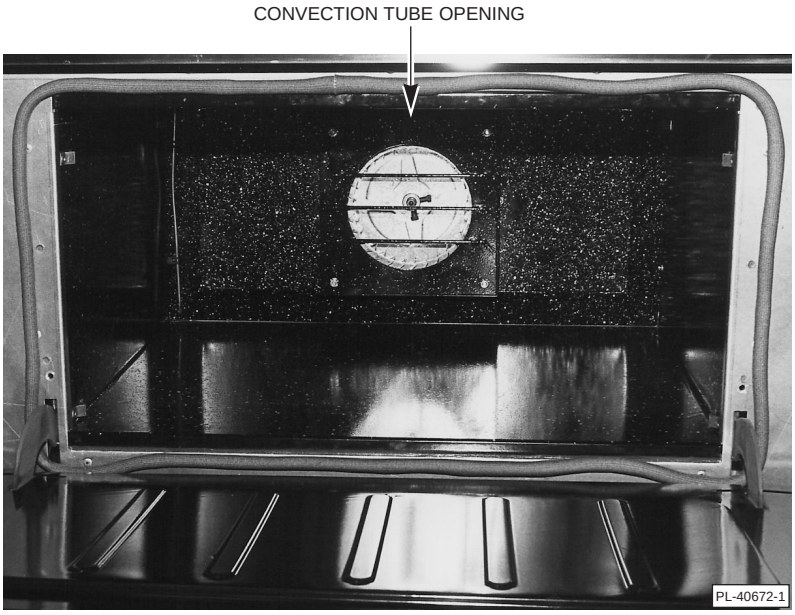

Fig. 20

Clean the convection tube with standard oven cleaner at least once a week. Be sure to thoroughly clean all cleansing solution off the tube before using oven again. It is also recommended that the oven be run at 400°F for 20 minutes to burn off any cleaning solution that was not thoroughly rinsed from the tube.

Oven Door Gasket

To clean the oven door gasket, use a soft cloth or sponge and a mild cleanser. DO NOT USE STRONG OVEN CLEANERS SUCH AS EASY OFF® OR MR. MUSCLE®. Cleaners of this nature will destroy the gasket material.

MAINTENANCE

WARNING: THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.

WARNING: (CONVECTION OVENS ONLY) DISCONNECT ELECTRICAL POWER SUPPLY BEFORE SERVICING THE RANGE.

LUBRICATION

The MGR36C convection oven motor is permanently lubricated and will not require any additional maintenance.

OVEN DOOR GASKET REPLACEMENT - CONVECTION OVEN ONLY

To remove the old gasket, gently pry the arrow-like gasket pins from the oven front frame using a standard screwdriver.

Install new gasket by aligning and inserting the arrow-like pins into the holes provided in the front frame (Fig's. 21 & 22).

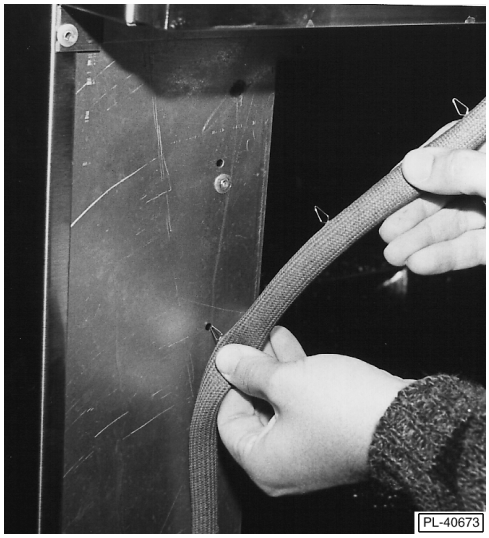

Fig. 21

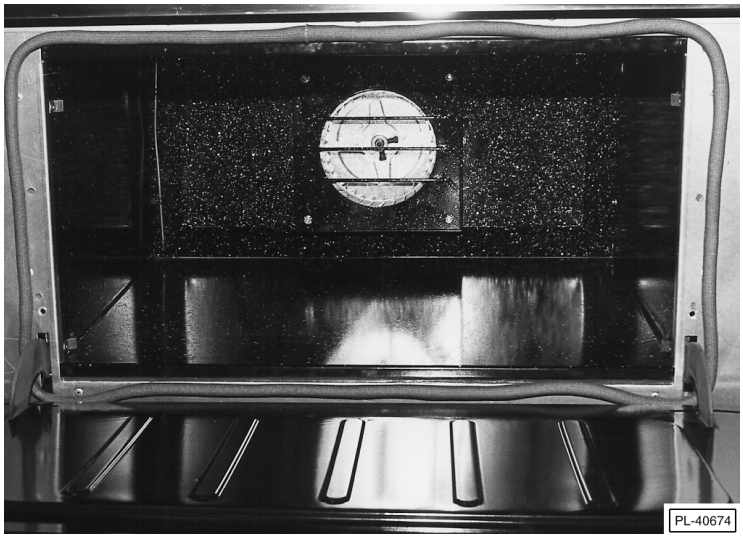

Fig. 22

VENT

The vent, when cool, should be checked for obstructions every six months.

ADJUSTMENTS

All adjustment procedures associated with pilot lighting must be performed by a qualified Hobart installation or service person.

Contact your local Hobart service office for any other maintenance required.

TROUBLESHOOTING

STANDARD AND CONVECTION OVEN DELI RANGE

OVEN

PROBLEM	POSSIBLE CAUSES
Too much bottom heat.	1. Insufficient ventilation. 2. Possible flue problem.
Too low temperature.	Improper thermostat bypass setting.
Side burning.	Thermostat out of calibration.
Too much top heat.	Fluctuating gas pressure.
Uneven bake side-to-side.	1. Range not level side-to-side. 2. Oven burner, bottom or baffles improperly installed. 3. Warped pans.
Uneven bake front-to-rear.	1. Overactive flue. 2. Range not level front-to-back; check casters and legs. 3. Door not closing properly.
Dried out products.	1. Too low temperature (overcooking). 2. Too long baking time. 3. Thermostat calibration.
Pilot outage.	1. Pilot flame too low. 2. Restriction in pilot orifice. 3. Malfunctioning shutoff valve. 4. Possible flue problem. 5. Low pressure. 6. Improper gas line sizing. 7. Burner box cover not properly installed. 8. Oven cavity requires resealing.

TOP BURNER OPERATION

PROBLEM	POSSIBLE CAUSES
Improper burner combustion. Excessive valve handle temperatures. Sticking top burner valves.	1. Improper ventilation. 2. Poor door fit. 3. Oven door left open. 4. Improper use of excessively large pans or pots.
Poor ignition.	1. Insufficient gas input. 2. Poor air-gas adjustment. 3. Restriction in pilot orifice. 4. Restriction in main burner ignition port.